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I will also give you a copy of their vocab book - you may be able to point them to a helpful page here and there!

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Don't hesitate to come and ask me anything you need help with!

Justine Holmes

Spätzle

This is a hand-made German pasta. I'll come & show you how to cut the dough- it takes a bit of a knack.

Zutaten: (ingredients)

350 g Mehl - flour	ungefähr 200 ml Milch - approx 200 ml milk
1 halb teelöffel Salz - 1/2 tsp salt	15 ml Sonnenblumenöl - 15 ml sunflower oil
2 Eier, geschlagte - 2 beaten eggs	25 g Butter, geschmolzen - 25 g butter, melted

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| 1. Siebe das Mehl und Salz. | - sift flour & salt |
| 2. Gib die Eier & ein bisschen Milch & Wasser. | - put eggs & a bit of milk & water in |
| 3. Mische. | - mix |
| 4. Mache ein Teig. | - make a dough |
| 5. Schlage der Teig. Gib das Öl. Mische | - beat the dough, put in oil. mix. |
| 6. Koche wasser in Kochtopf. | - boil water in s/pan |
| 7. Zerhacken der Teig in den Wasser. | - cut dough into water / or push thru colander*** |
| 8. Koche für 3 minuten. | - cook for 3 minutes |

*** wet a small chopping board then stretch some dough over it. Wet a sharp knife. Cut dough into the water. Smaller pieces are better. You can do this also by pushing thru a colander. Wet it first

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Kartoffelpfannkuchen/Kartoffelpuffer - potato pancakes

Zutaten (Ingred):

2 kg Kartoffeln - 2kg potatoes	40-60 g Weizenmehl oder Semmelmehl
2 kleine Zwiebeln - 2 small onions	- 40-60 g flour
2-3 gestrichenen Teelöffel Salz	1/4 L (250 ml) Speiseöl - 250 ml veg. oil
- 2-3 level tspn salt	
2-4 Eier - 2-4 eggs (as needed to moisten the mixture)	360g Apfelkompott - apple sauce/compote

1. Schäle die Kartoffeln und Zwiebeln - peel potatoes & onions
2. Reibe die Kartoffeln und Zwiebeln - grate potatoes & onions
3. Verrühre die Kartoffeln und Zwiebeln mit der Salz, Eier und Mehl
- mix the potatoes & onions with the salt, eggs and flour
4. Erhitze der öl. - Heat the oil
5. Gib einen großen Eßlöffel von der Mischung in die Pfanne.
- Put a big dessertspoonful of mixture into the pan
6. Drücke die Masse zu einem runden Puffer - press the mixture into a round puff
7. Brate die Puffer von beiden Seiten goldbraun. - cook on both sides til golden brown.
8. Serviere deine Kartoffelpuffer mit Apfelkompott. - serve with apple compote/sauce

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Justine Holmes

Rotkohl (red cabbage)

Zutaten: (Ingredients)

1 Rotkohl	- 1 red cabbage	3 Eßlöffel Olivenöl	- 3 tblspn olive oil
2 Teelöffel Kümmel	- 2 tsp caraway	250 ml Apfelsaft	- 250 ml apple juice
2 Teelöffel ungarischer Paprika			
- 2 tsp hungarian paprika		80 g Senf	- 80 g mustard

1. Zerhacke der Rotkohl - chop the red cabbage
2. Brate der Kümmel, Paprika und Öl in einer großer Bratpfanne.
- fry the caraway, paprika & oil in a big fry pan (use a big saucepan)
3. Gib der Rotkohl und mische. - put the cabbage in & mix
4. Koche der Rotkohl für 15 minuten. - cook the cabbage for 15 minutes
5. Dazufüge die Apfelsaft und Senf - add in / combine the apple juice & mustard
6. Koche für 15 minuten. - cook for further 15 minutes

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Brezeln/Brezn - Pretzels

Zutaten

250 g Weizenmehl - flour	1/4 Teelöffel Salz - 1/4 tsp salt
120 g Butter	Salz oder Sesam - salt or sesame (we'll use
6 Eßlöffel Milch - 6 tblspn milk (it's a dough, so salt)	
use your judgement on how moist)	1 Eigelb - 1 egg yolk

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|---|--------------------------------------|
| 1. Erhitze der Ofen | - Preheat the oven |
| 2. Mische die Weizenmehl, Butter, Milch und Salz. | - Mix the flour, butter, milk & salt |
| 3. Mache ein Teig. | - make a dough |
| 4. Rolle der Teig aus. | - roll out the dough |
| 5. Gib der Teig ins Kuhlshrank für 30 minuten | - put it in the fridge 30 min |
| 6. Rolle kleine stücke aus. Mache sehr kleine Schlange (wie ein Bleistift). | |
| - roll small pieces out. Make very small snakes (like a pen) | |
| 7. Mache eine "U". Klebe die ende zusammen. Mache eine Brezel. | |
| - make a "U" . Stick the ends together. Make a pretzel (We've seen a DVD of this) | |
| 8. Mische das Eigelb und Wasser. Gib über die Brezeln. Gib Salz/Sesam über die Brezeln. | |
| - mix the egg yolk & watter. Put over the pretzels. Put salt/sesame over them. | |
| 9. Backe für 30 minuten! | - bake for 30 min |

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Gugelhupf Kuchen (bundt cake) (this is a standard vanilla cake)

Zutaten:

375g Butter		500 g Mehl	- 500 g flour
300g Zucker	- sugar	15 g Backpulver	- 15 g baking powder
1 Teelöffel Vanille	- 1 tspn vanilla	1/2 Teelöffel Salz	- 1/2 tspn salt
4 Eier	- 4 eggs		

Grease Gugelhupf/Bundt tin
preheat oven

1. Schlage der Zucker und der Butter in Schüssel. Beat the sugar & butter in bowl
2. Gib ein Ei. Schage die Eier, einmal. Put in an egg. Beat it them one at a time
3. Mische die Vanille Stir in the vanilla
4. Mische das Mehl mit der Backpulver und das Salz. Mix flour with baking powder & salt
5. Mische das Mehlmischung. Mache ein Teig.
 - Spoon flour mixture in then mix together til dough is smooth & elastic.
 - If too dry, add a little milk
6. Backe in Gugelhupf Kuchenform für ungefähr 60 minuten, als 160 Grad
 - bake in the bundt cake tin for approx 60 minutes at 160 degrees

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Sauerkraut und Wurst

Zutaten (Ingred):

450 g (1 Dose) Sauerkraut	- 1 jar sauerkraut	Salz und Pfeffer	- salt & pepper
225 g Speck	- 225 g speck/bacon	Wurst	- sausages
1/2 Tasse Zucker	- 1/2 cup sugar		

- | | |
|---|-------------------------------------|
| 1. Wasche der Sauerkraut | - wash the sauerkraut |
| 2. Brate der Speck in einer grosser Bratpfanne. | - fry the bacon in a big frypan |
| 3. Gib der Speck in einer Schüssel | - put the bacon in a bowl |
| 4. Gieße 1 EL wasser in der Bratpfanne. | - pour 15 ml water in the frypan |
| 5. Erhitze der Sauerkraut in der Bratpfanne. | - heat the sauerkraut in the frypan |
| 5. Gib der Speck, Zucker und der 3-4 EL Specköl in der Bratpfanne | |
| - put the bacon, sugar & 3-4 tblspn baconoil in the fry pan | |
| 6. Koche für 20 minuten. | - cook for 20 min |
| 7. Brate der Wurst. | - cook/ boil the sausages |